Product description form

MEDI·CHEF



Name or identification	cottage pie
Description	Beef mince and creamy potato topping
Production code	34759
Minimum portion size (g)	180

Composition

Beef Mince Lean 90% V.L, Potato Whole Peeled No Eyes, Water, Carrot Diced 10mm, Starch Col Flo 67 Thickener (Modified Corn Starch), Onion Diced 10mm, Margarine (Vegetable Oil, Water, Salt, Milk Fat, Emulsifiers (471, Soy Lecithin), Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Vitamins A & D, Natural Colour (Carotene), Natural Flavour.), Tinned Tomato Paste (Concentrated Tomatoes (99%), Salt), Milk Powder, Parsian Essence (Natural Flavour, Colour (150C)), Salt Cooking ((Sodium Chloride), Anticaking Agent (535)), Sugar White, Garlic Crushed (Garlic, Salt), Parsley Chopped, Mixed Herb (Rosemary, Oregano, Bay Leaves.), Pepper White Ground

Nutritional information

band	1	
energy	1138	kJ
protein	22	g
fat	11	g
carbohydrate	18	g
sodium	402	mg
calcium	26	mg
potassium	636	mg

Allergen advice **Sulphites, Milk, Soy**

gluten free	√
lactose free	X
vegetarian	X
vegan	X
Halal Suitable	√

May contain **NIL**

Made in a facility that also processes products with: milk, wheat, soy, fish, egg, shellfish, sesame, mustard

Use of the product

Intended use May also be used an ingredient in preparing meals.

Consumer group Consumers of all ages consume this product.

Quality Statement

At Medichef we pride ourselves on the consistent quality of service and product that we provide our customers. It is the aim of this company to continue to improve our services and in turn meet or exceed our customer's expectations.
Our commitment to food safety and quality is achieved by our quality practices, through the applications of HACCP and customer driven quality requirements.
We undertake to adhere to Good Manufacturing Practices and to comply with both

Package and shipping

Packaging method / Material	Hot fild - stainless steel gastronorm trays
Label	Labels are date coded and attached during production
Instructions for preparation	Keep product refrigerated until consumption, serve cold
Storage conditions and distribution	All products shall be stored, handled and transported (in an approved Food Transport Vehicle) at 0-5°C
Shelf life	5 days under proper refrigeration